BIOCATALYSTS

DATA SHEET BAKING

Glucose Oxidase 631P - G631P

- Bromate replacer
- Improves crumb structure
- Performs very well in taste trials
- Can be used with other enzymes

Glucose Oxidase 631P is an oxidising enzyme that has been specially formulated for use in baking applications. Biocatalysts' attention to detail means that this product is provided with a consistent activity between batches, resulting in a product which performs well in your process every time.

Glucose Oxidase 631P is suitable for use with other enzyme improvers.

Glucose Oxidase 631P provides a number of benefits when used in the production of fermented baked goods. Primarily it improves the crumb structure such that the resulting crumb is both soft, yet the bread strength remains firm.

This is a major advantage when mechanical cutting devices are used. In addition, bread baked with the addition of this enzyme scored very highly in taste tests carried out by an independent panel.

SPECIFICATION

Activity	250 Glucose Oxidase units/gram
Biological Source	*Aspergillus spp.*
Form	Cream coloured powder
Working pH	5 - 7
Temperature range	40 - 60°C

sheet no: 001/2

issue date: 06:09:02

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APPLICATION & DOSAGE

As with all of Biocatalysts' baking enzymes the exact dose will need to be determined for each process. However, as a guide Glucose Oxidase 631P should be used at approximately 50 ppm based on wheat flour. This dosing information is only indicative. Precise data can only be obtained through practical testing and baking trials. Biocatalysts will be happy to assist in further suggestions and comments for use of this product.

Bake trials carried out using this product have consistently produced bread with a good crumb strength and a velvety texture. These trials were carried out using a typical UK plant bread process with the enzyme added at a dose rate of 50ppm.

HEALTH AND SAFETY

Always read the Health and Safety sheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

STORAGE

Activity will remain above the minimum analysis specification for at least 12 months from the date of the Batch Certificate of Analysis, when stored below 20°C.

ALLERGENS

Wheat protein is used as a fermentation substrate. Wheat flour is used as the diluent.

Food Status
Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

QUALITY

1. **Food Safety Policy**
   The company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.

2. **Good Manufacturing Practice (GMP)**
   The company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.

3. **ISO9001**
   Biocatalysts Ltd is certified to BS ISO9001: 2000. Regular Audits are carried out by the British Standards Institute (BSI) to ensure continuing compliance with the standard.

AVAILABILITY

Powders: standard 25kg nett poly-lined fibre kegs. Non-standard quantities of 1kg and 5kg are also available for some products, please enquire.

The production micro-organism used in this product is not a GMO. Within the proposed guidelines of the European Union regarding Genetically Modified products, the above product would be classed as GMO free.